

## CORRECTIVE ACTION REPORT

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MARKET CAFÉ GALLEY	20	0	No
PEELING SEALANT WAS NOTED IN THE ICE BIN OF ICE MACHINE #MC 12-4.				
<b>Corrective Action: Ice Bin re-sealed.</b>				
2	MARKET CAFÉ GALLEY	21	0	No
HOLES WERE NOTED ON ONE OF THE DEEP FRYERS WHERE THE HANDLES WERE MISSING.				
<b>Corrective Action: Handles replaced. No more open holes on the Deep Fryer.</b>				
3	TOPSIDERS	21	0	No
PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD OVER THE FLAT TOP GRILL.				
<b>Corrective Action: Ventilation Hood re-sealed.</b>				
4	TOPSIDERS	33	0	No
A LOOSE PROFILE STRIP WAS NOTED ON THE BULKHEAD BETWEEN THE GRILL AND BAR AREAS.				
<b>Corrective Action: Profile Strip fastened and sealed.</b>				
5	DECK 12 FOOD SERVICE AREAS	33	0	No
A FEW CRACKED DECK TILES WERE NOTED IN THESE AREAS.				
<b>Corrective Action: All cracked tiles replaced.</b>				
6	POOLS	09	3	Yes
THE UPPER POOL OF THE KID'S POOL AREA HAD A FREE CHLORINE RESIDUAL OF 0.86 PPM. THE LOWER POOL WAS TESTED IN EXCESS OF 2.20 PPM. THESE POOLS OPERATE ON THE SAME SYSTEM AND WERE OPEN AT THE TIME OF TESTING.				
<b>Corrective Action: The chlorine level was measured within the limits 30 minutes prior the inspection in all compartments of the pool. Also 1 hour after the inspection we found all compartments of this pool to be within the limits without any adjustments. We have calibrated the flow-switch to the different compartments in order to get an equal flow in to all the different compartments and to obtain an equal chlorine level in all 3 compartments of the pool.</b>				
7	MAIN GALLEY / COLD PANTRY	17	2	No
YOGURT WAS FOUND STORED IN THE WAITER USE REACH-IN REFRIGERATOR WITH A PRODUCT TEMPERATURE OF 44°F, SALMON MOUSSE WAS FOUND IN A PASS-THROUGH REFRIGERATOR WITH A TEMPERATURE OF 50°F. THE YOGURT HAD BEEN PLACED IN THE UNIT FROM A WALK-IN REFRIGERATOR IN PROVISION AND THE SALMON MOUSSE HAD BEEN MADE APPROXIMATELY ONE HOUR BEFORE.				
THE YOGURT WAS MOVED TO A BLAST CHILLER TO QUICKLY COOL AND THE SALMON MOUSSE WAS MOVED TO A WALK-IN REFRIGERATOR.				
<b>Corrective Action: As described above. The Yogurt was moved to a Blast Chiller and The Salmon Mousse was moved to a walk-in refrigerator.</b>				
8	MAIN GALLEY / HOT GALLEY	33	0	No
THE DECKHEAD AROUND THE EXHAUST HOODS WAS SOILED WITH OLD GREASE. IT APPEARED TO BE LEAKING FROM THE PROFILES AROUND THE HOODS,				
<b>Corrective Action: The Deck-head was cleaned and all old grease removed.</b>				

9	CREW GALLEY	20	0	No
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THE GLASS ON ONE OF THE HOT HOLDING CABINET DOORS WAS BROKEN MAKING THE UNIT UNUSABLE.

IT WAS STATED THAT THE DOOR WAS RE-ORDERED APPROXIMATELY 2 MONTHS PRIOR.

**Corrective Action: Still awaiting spare part PO#21320030502 order date May 2<sup>nd</sup> 2003**

10	BUFFET PREPARATION	20	0	No
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UNDERCOUNTER REFRIGERATOR #5 WAS POSTED OUT OF ORDER.

**Corrective Action: Now Working**

11	PREPARATION AREA POTWASH	22	0	No
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THE POTWASHING MACHINE IN THIS AREA WAS POSTED OUT OF ORDER.

**Corrective Action: Now Working**

12	PROVISIONS / GINZA RESTAURANT	17	2	No
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THERE WAS NO RECORD THAT THE SALMON USED TO MAKE SUSHI WAS FROZEN TO -4°F FOR 168 HOURS ONBOARD THE VESSEL. THERE WAS NO DOCUMENTATION FROM THE PROVIDER THAT THE SALMON WAS PARASITE FREE, FROZEN TO -4°F FOR 168 HOURS OR -31°F FOR 15 HOURS TO DESTROY ANY PARASITES.

**Corrective Action: Certification for vendor that the vendor follows parasite destruction. Certified parasite free.**

13	GINZA GALLEY	17	2	No
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ONE BOWL EACH OF WANTONS, COOKED SHRIMP, AND FISH CAKES WERE FOUND IN A PASS-THROUGH REFRIGERATOR WITH PRODUCT TEMPERATURES OF 44°F. THE ITEMS HAD BEEN IN THE UNIT FOR APPROXIMATELY 4 HOURS.

ALL ITEMS WERE DISCARDED DURING THE INSPECTION.

**Corrective Action: All food was discarded**

14	FOOD SERVICE GENERAL	22	0	No
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THE POTWASH MACHINES DID NOT HAVE DATA PLATES INDICATING THE MINIMUM TEMPERATURES OF THE WASH, RINSE, FINAL RINSE TEMPERATURES AND THE LENGTH OF EACH CYCLE.

**Corrective Action: Request for data plates have been sent to Electrolux .**

15	CORRECT ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

**Corrective Action: We will follow up**

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

**USE EMAIL MESSAGE SUBJECT LINE: NORWEGIAN STAR - CAS - 10/17/2003.**